

# Randy Page

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A highly motivated Executive Chef with a passion for excellence and extensive experience:

- À la carte dining
- Catering & pastry
- Management of front-of-house & bar
- Food cost/Labor cost control
- New openings & concept design
- Television, sales & marketing, and writing
- Culinary educator
- P & L and budget
- Private club to 1500 members
- Volume to \$3 million per year
- Managing staff to 20 members
- Culinary competition
- Excellent computer skills
- Certified Serv-Safe® instructor

## PROFESSIONAL EXPERIENCE

<b>10/06 – present</b>	<b>Professional Home Dining • Charlotte, North Carolina</b>	<b>Chef/Owner</b>
<b>4/06 – 10/06</b>	<b>Beech Mountain Club • Beech Mountain, North Carolina</b> <i>(Seasonal position)</i>	<b>Executive Chef</b>
<b>3/03 – 3/06</b>	<b>Continental Catering • Phoenix, Arizona</b>	<b>Chef de Cuisine</b>
<b>4/00 – 12/02</b>	<b>VanLandingham Estate • Charlotte, North Carolina</b>	<b>Executive Chef</b>
<b>5/98 - 12/99</b>	<b>California Culinary Academy • San Francisco, California</b>	<b>Chef/Instructor</b>
<b>1995 - 1998</b>	<b>Pewter Rose Bistro • Charlotte, North Carolina</b>	<b>Chef de Cuisine</b>

## ACHIEVEMENTS/ACCOMPLISHMENTS

Certified Chef de Cuisine • American Culinary Federation  
First Place Award • Charlotte's Greatest Dessert Contest  
Charlotte's Best Caterer, Critics' Choice  
Four First Place Medals • Winterfest Holiday Hors d'oeuvres Cook-off  
Second Place Award • IFH Culinary Classic Cooking Competition  
Second Place Award • Nabisco Nutritional Lunch Contest  
Bronze Medal • ACF Culinary Salon  
Second Place • IFSEA Chili Cook-off

## EDUCATION

The Culinary Institute of America  
Hyde Park, New York  
A.O.S.

Central Piedmont Community College  
Charlotte, North Carolina  
Culinary Arts/Chef Training Program